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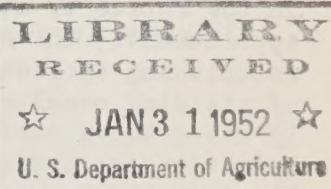
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BOORDY VINEYARD

J. & P. WAGNER, Prop.

RIDERWOOD, MARYLAND

Grape Vines For Wine Growers



This is our ninth annual offering of the French hybrid grape vines. Nine years ago these remarkable wine grapes were practically unknown in this country--a few vines grown here by experimenters, and that was all. It is agreeable, and a bit awe-inspiring, to realize that tens of thousands of these vines, from our nursery, are now growing and yielding good wine on farms and in gardens throughout the United States. Articles about them now appear frequently in the horticultural press. Someone near Birmingham, or Chattanooga, or Fort Worth, or Santa Fe, or Rochester, or Springfield, or Providence, or Spokane decides to grow a few. He surprises himself by making good wine. The news gets around; and presently the nucleus of--who knows?--a new American wine-growing district comes into being.

This is only our way of saying that, each year, demand for the French hybrids has increased as people here and there have found out what they are good for. Every mail brings us questions from customers old and new about grape-growing and about points in wine-making. Every mail swells the body of information which our customers have generously provided on the behavior of these grape vines in some part of the country, helping us to hold down our list to proved varieties, helping us to say with constantly growing assurance which varieties grow best where. This information is at your disposal.

WHAT IT IS ALL ABOUT

In wine-making, the main thing is the grape. It is much more important, for example, than the soil. If the grapes are right, it is possible to make good wine. If the grapes are wrong, the product will be unsatisfactory no matter how much care is put into making it.

All of the famous wines of the world owe their fame to the grape varieties from which they are made--the Pinot of Burgundy, the Cabernet of Bordeaux, the Riesling of the Rhineland.

These and the other classical European varieties--some for fine wine and some for the mass production of ordinary wine--grow well in California, producing wine of the European type.

Elsewhere in the United States the European wine grapes (all of them varieties of a single species) are too tender to come through our winters, and in our difficult summers are subject to many diseases. It is not practical to grow them. Outside of California we have had to depend until recent years on domesticated varieties of our wild native grapes. Some of these--Delaware and Catawba especially--produce wine of good quality. But the wines of these varieties have rather pronounced special flavors and are quite distinct in character from wines of the European type.

Thanks to the development of the French hybrids, it has now become possible to grow red and white table wines of the European type in those parts of the United States where, hitherto, only wine from the domesticated native grapes could be grown.

These French hybrids are a group of grape varieties which were bred in France by crossing the European varieties with certain of the American species. The object in this breeding has been to obtain vines bearing fruit like the classic European varieties but possessing the tough vine characteristics of the American vines.

In the course of nearly three-quarters of a century of patient labor (and after many disappointments) the French hybridizers have been able to produce new grape varieties of truly astonishing character--hardy, disease resistant, productive, and--this is the point--capable of yielding excellent wine of the European type under American as well as French conditions. By using these varieties it is now possible for anyone, with reasonable care and a proper selection, to produce sound and pleasant table wines. It is now possible, at trifling cost, to enjoy the luxury of good wine as part of the daily diet.

Many of the leading Eastern wineries, furthermore, have been so impressed with the possibilities of these grapes that they are changing over their vineyards from the old American varieties to the French hybrids as rapidly as conditions permit. The best of the old American varieties will always have their special place and their special admirers. But the French hybrids open up new and important possibilities for American agriculture.

The family of the French hybrids includes vines of many differing characteristics: late ripening vines for long-season areas, early ripening vines for the more northerly areas, heavy producers for ordinary wine, vines capable of producing wine of real finesse but producing somewhat less heavily, vines suited to dry climates and vines suited to humid climates. The choice is important, and since these varieties are still relatively new to American conditions there is still, of course, much to be learned about their adaptation to specific situations. Yet it is possible already to choose varieties with reasonable assurance for almost every part of the United States.

OUR LIST

The French hybrids do not have names. They are identified by the name of the hybridizer and a number. Confusing as this may seem at first, the grower quickly finds that these numbers have a poetry all their own, and learns that there is all the difference in the world between, let us say, the Seyve-Villard 14287, with its rich Muscat aroma, and the Seibel 10096, with its great fat bunches of dusty blue fruit and its ruby colored wine.

THE QUESTION OF PRICE

We have always followed the policy of charging the same price for all of our varieties, regardless of their relative rarity, and of keeping our prices low. Owing to increased costs, we are compelled to make a slight increase in our prices this year, the first increase since 1942. Prices are as follows:

80 cents for single vines
 60 cents each for 10 or more of any one variety
 45 cents each for 50 or more of any one variety
 Per-thousand rates on request

In establishing a vineyard in a new area, it is well to "spread the risk" by growing several varieties until the one best adapted to the particular situation has been determined. Since wines of the different varieties may be blended, this procedure involves no loss.

As we stated earlier, we consider it our function as nurserymen to limit our list to varieties which we can recommend with confidence as having satisfactory wine quality and good cultural characteristics. As the demand for these vines grows steadily, we invite early ordering for either Fall or Spring delivery. Every year we are compelled to disappoint numerous customers whose orders come in after supplies of certain varieties have been exhausted.

RED WINE VARIETIES

(Asterisk (*) indicates most popular and widely-tested varieties.)

*Baco No. 1. Early, ripening with us first week in September. Hardy, resistant, ultra vigorous. Moderate crops. With age, its well-balanced wine acquires a bouquet resembling that of red Bordeaux wine. Long pruning.

*Delicatessen. Early mid-season, a week after Baco. Vigorous, hardy, healthy, and a good producer. Not a French hybrid, but a hybrid developed some years ago by T. V. Munson, in Texas. Wine has a distinct and agreeable raspberry-like aroma, and is highly desirable for blending because of its intense color. Long pruning.

*Seibel 1000. Early, about with Baco No. 1. Variety recommended by N.Y. Experiment Station and currently enjoying a vogue with the wineries of New York State and Canada. Very vigorous, healthy and winter-hardy. In congenial regions, a good producer of large, loose bunches yielding a very "solid" wine fairly pale in color and low in acid, blending well with other red wines. Uneven crop in uncongenial areas, but worth a trial. Half-long pruning.

Seibel 4643. Early mid-season. A heavy producer of good-quality wine, but its big, compact bunches and soft texture require prompt picking in wet seasons. Prefers a fairly dry, mild climate. Spur pruning.

Seibel 5455. Early mid-season. A favorite in many parts of France, and in Switzerland, owing to its combination of steady production, good health, and good wine quality. We note two defects: a tendency of fast-growing shoots to break at the joint in excessively windy locations, and a relative lack of hardiness. These defects do not matter in appropriate locations. Short pruning.

Seibel 5898. Early mid-season. Heavy producer of deeply-colored wine, valuable in blends. Spur pruning.

Seibel 6339. Mid-season, ripening shortly after Concord. Winter hardy. Moderate disease-resistance. Upright in habit and easy to keep on the trellis. Foliage turns deep red in the Fall. Bears a good crop of big, tight bunches, frequently double-shouldered but does not develop very high sugar content. Short pruning.

Seibel 6905. Mid-season. Good producer of superior wine in warm, dry climates. Very capricious in humid climates. Spur pruning.

*Seibel 7053. Early mid-season. One of the heaviest producers when well grown. Buds push early, so frosty sites should be avoided; but even after frost damage it will produce a partial crop. Yields a sound, well-balanced wine. Somewhat subject to leaf burn if spray solution is too concentrated. Short pruning.

Seibel 7157. Early mid-season. Good wine but rather feeble vine. Spur pruning.

Seibel 8745. Early mid-season. Good wine, heavy producer. Promising for frosty spots. Spur pruning.

*Seibel 10096. Mid-season, slightly behind S. 5455. Fruit borne in bunches always above average in size, frequently enormous. Vine healthy and of average vigor, and should be pruned closely to avoid over-bearing. Fruit sets over a longer period than is true of most grape varieties, so that bunches are sometimes ragged. To be classed as a medium hardy variety. Superior wine quality. One of our most desirable varieties.

Seibel 10878. Medium early. Vine healthy, vigorous and of average productivity. Grown somewhat in the French Cote d'Or for ordinaire. Half-long pruning.

*Seibel 13053. Our earliest red-wine variety, ripening at Boordy Vineyard around August 20. Vigorous, hardy and resistant, most suitable for short-season regions. Heavy producer of excellent wine of fairly light color, which blends well with Baco. Ripe fruit hangs indefinitely without rotting, even in wet seasons. Half-long pruning.

*Seyve-Villard 5247. Early. Very vigorous, not troubled by diseases of fruit or foliage, hardy. Big crops. Wine highly regarded in France, light in color. Short pruning.

Seyve-Villard 12417. Mid-season. This variety was developed for use in southern France. Shows some promise for the southern States and other long-season areas. Does not ripen well in the Northeast. Spur pruning.

Seyve-Villard 18315. Early mid-season. Handsome fruit, berries oval, slightly pointed, borne in broad conical solid bunches, coloring evenly. Popular in southern France. Vine of moderate vigor, foliage slightly subject to spray burn. Rarely troubled by disease. Short pruning.

Seyve-Villard 18402. Early mid-season. Remarks on S.V. 12417 apply to this one also.

Couderc 4401. Early. One of the older French hybrids. Has lost favor because its bunches are small and picking is slow, but has value for its winter hardiness. Wine of intense color when fully ripe. Half-long pruning.

WHITE WINE VARIETIES

(Asterisk (*) indicates most popular and widely-tested varieties.)

*Seibel 4986. Mid-season. Vine vigorous, healthy and hardy; fruit pinkish gold at maturity, in beautiful winged bunches of moderate size. Owing to its compactness, must be picked promptly to avoid ripe rot. The variety has become practically standard in certain regions of France, owing to regularity of production and high quality of wine. Short pruning.

Seibel 4995. Early mid-season. Steady producer, wine of good quality, but not a showy variety. Half-long pruning.

*Seibel 5279. Very early. Our leading white wine variety, with a wide area of adaptation. Superb variety, very vigorous and hardy, bearing fruit in long, loose clusters. Pulp very liquid, pressing easily. Wine pale, fresh, delicate, somewhat resembling the Alsatian wines. This variety is much used in Switzerland. Long pruning.

Seibel 5296. Early mid-season. With us it is capricious, being sometimes a heavy producer and sometimes a shy one. Must be picked promptly at maturity. Handsome fruit, good wine. Spur pruning.

Seibel 5409. Early mid-season. Very healthy and vigorous, and its wine is one of the best. Good average producer. Buds push late--insurance against frost damage. Spur pruning.

Seibel 5760. Early. Vine of average vigor, healthy. Medium-large bunches, small fruit deep rose in color. Wine of good quality. Spur pruning.

Seibel 6468. Mid-season. Handsome, vigorous vine, large handsome bunches yielding wine of ordinary quality. One of the parents of S.V. 12375, which we consider superior. Spur pruning.

*Seibel 9110. Early mid-season. Vigorous, hardy and resistant. Fruit exceptionally beautiful, loose but well-formed bunches, berries of medium size, pinkish yellow, oval-pointed. A delicious table grape as well as an excellent white wine grape. Half-long pruning.

*Seibel 10868. Early mid-season. Variety of high promise, vigorous, healthy and productive. Handsome pink fruit, excellent wine. Buds push early, so should not be planted in a frosty location. Spur pruning.

Seibel 11303. Mid-season. Rather weak-growing vine producing good crops of large, handsome berries ranging in color from pink to lavender. Wine of superior quality, and is showing real promise in Texas as a table variety. Must not be allowed to over-bear. Spur pruning.

*Seibel 13047. Early, ripening between S 5279 and S 9110. Hardy, vigorous, disease resistant, and a big producer of huge, fairly compact bunches, often double-shouldered. Wine of good quality, neutral. Also grown as a table grape. Short pruning.

*Seyve-Villard 5276. Early. Of medium vigor, with no serious cultural defects and highly productive. Superior wine, sometimes resembling a Pouilly. Has great promise for the future of American wine-growing. Short pruning.

Seyve-Villard 12303. Late mid-season. Great vigor, good health, heavy producer of long pyramidal bunches of large oval berries. Fruit handsome and good to eat, though not really a table grape. Neutral white wine of good quality, sometimes blended in southern France with a deeply colored variety to make a red wine. Will not ripen in the northeastern States. Short pruning.

Seyve-Villard 12309. Late mid-season. Much like Seyve-Villard 12303 as to vine. Vine of great vigor and good health, and one of our heaviest producers. Huge, loose, compound bunches, fruit amber turning pink on the exposed side. Good wine. May be used as a table grape. This variety barely ripens with us. Short pruning.

*Seyve-Villard 12375. Mid-season. This is for the longer-season areas what S.V. 5276 promises to be for the shorter-season areas. Superbly healthy vine, good production of good wine. Currently enjoying a great vogue in southern France. Blends well with S.V. 12303 and S.V. 12309. Short pruning.

Seyve-Villard 14287. Early, with Seibel 13047. A true Muscat in both aroma and the ability to develop high sugar content in good years. Its introduction makes possible the preparation of wine of the Muscatel type; and it is useful, when used sparingly, for heightening the aroma of dry white wines as well. Vine is not a vigorous grower, but is satisfactorily resistant to disease and is hardy except under extreme conditions. Average production. Fruit sometimes ripens unevenly. Short pruning.

Couderc 13. Late mid-season. Does not ripen fully with us. Has prompted highly favorable reports from several southern locations. Spur pruning.

TABLE GRAPES

Though our chief interest is in wine grapes, we have tested numerous table grapes as well. The following are all varieties of superior quality.

Buffalo. Very early, ripening around August 20 with us. Vigorous vine, fully hardy, somewhat subject to mildew. In vine characteristics, foliage and appearance of fruit, it resembles Concord, and is fully as productive. Yet the fruit is far superior. A New York Station hybrid. Not a wine grape.

Ellen Scott. (Sold out.) Late mid-season. Huge, handsome bunches, big berries, ranging in color from pink to garnet. Healthy vine. Striking table or wine variety requiring a long season. Half-long pruning.

Golden Muscat. Early mid-season. Bunches as handsome as those of Ellen Scott. In flavor not a true Muscat. Sufficiently disease resistant. Not for wine. Half-long pruning.

Hector. Early mid-season. One of the better hybrids produced by the New York Experiment Station at Geneva. Vine of average vigor, somewhat subject to mildew. Bears good crops, handsome bunches of medium size, fruit a deep rose verging on lavender with a sprightly delicious flavor. Can be used as a white wine grape.

Peabody. Early mid-season. An almost-forgotten riparia-vinifera hybrid introduced in the 19th Century. Great vigor of vine, good health, and highly productive. Handsome medium size bunches of pointed lavender grapes. Very pleasant to eat, spicy and slightly tart. Makes a drinkable white wine. Long pruning.

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Ripley. Early. A fine table grape from the New York Experiment Station, handsome bunches, golden fruit, spicy and very sweet. Can be used for white wine, but the wine lacks sprightliness, owing to low acidity. In our experience most of the New York Station hybrids are rather badly subject to mildew and blackrot when grown in warmer, more humid districts. Ripley is one of the exceptions: with normal care it does well as far south as North Carolina, and good reports have been received from the Mississippi basin and the Northwest.

Steuben. (Sold out.) Early mid-season. This is a very recent introduction of the New York Agricultural Experiment Station. Vine very vigorous and satisfactorily resistant to the fungus diseases except in very bad years. Bears big crops, in large bunches, of large-berried bluish-lavender fruit, handsome and delicious. Although primarily a table grape, it yields a pale white wine of good quality. Not a satisfactory red-wine grape.

Seyve-Villard 12364. Late. A striking table grape, with large loose bunches of large olive-shaped berries, slightly pink when ripe. But reports indicate that it is quite subject to black rot in humid areas. Not recommended except where the climate is normally dry, with long growing season. Short pruning.

Seibel 5279, Seibel 9110, Seibel 13047. See descriptions above.

VINIFERA

Though it is not practical to cultivate the vinifera varieties in the East, many of our customers continue to be skeptical on this point. In response to requests, we have therefore rooted a few of the variety Cabernet Sauvignon, the grape which is the source of all the finest chateau-bottled French clarets. If given individual care (including special winter care in the colder climates) Cabernet Sauvignon will survive and yield a small crop. But don't expect too much of it. Price: 80 cents each.

WINE-MAKING REQUISITES

Because some of the wine-making requisites are rather hard to find, we undertook a year ago to stock a few of them as a service to our customers. These include quite a number of items which we import from France. Our list includes saccharimeters, acid-testing sets, alcohol-testing sets, small crushers and wine presses, small corking machines of various models as well as corks, sulphur strips and metabisulphite, racking tubing, plant tags of heavy aluminum foil, grape hoes, grape shears, and so on. Ask for circular or write us regarding your wants.

As good wine glasses are hard to find, we have persuaded a manufacturer to make for us a good inexpensive wine glass of classic pattern and generous size (8 oz.)--handsome enough for any table, and cheap enough for everyday use. We have sold hundreds of dozens of these. The price is \$6.50 a dozen, postpaid.

BOOKS

We offer "A Wine Grower's Guide" by Philip M. Wagner, the standard work on grape-growing and wine-making, for \$3.00 postpaid. Mr. Wagner's earlier book, "American Wines And How To Make Them," dealt in much greater detail with wine-making. Having gone through three editions, it is out of print. It requires rewriting from start to finish, owing to the many developments in wine-making during the past fifteen years. A new edition should be available in time for the 1952 vintage.